



Nantasket Beach

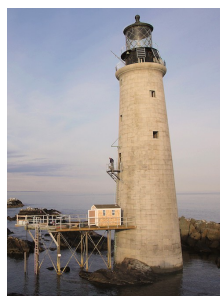
Department of Conservation and Recreation

Nantasket Beach Lecture Series

All Programs are free and open to the public. Reasonable accommodations available upon request. All lectures are held at the Nantasket Beach Resort located at 45 Hull Shore Drive in Hull, MA.

**Thursday
Feb 19**

7:00pm

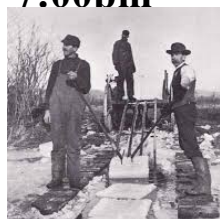


Graves Light: Past, Present, and Future

The Graves Light and Fog Signal Station have played an important part of Boston Harbor's maritime seascape for 110 years. Meet proud owners Lynn and Dave Waller, who will present an illustrated historical tale of the construction and operation of (at the time) "The most powerful light north of Cape Cod". Lynn and Dave have scoured archives in New England and Washington, interviewed past Keepers and assembled a story of shipwrecks, storms and spies. They will then show their progress in restoring the facility and tell of plans to come.

**Thursday
Mar 19**

7:00pm

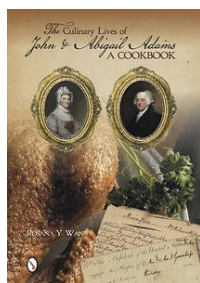


The Ice Harvest: A New England Institution

In the 1800s, ice from New England was exported all over the world, including to England, Caribbean islands, Brazil, India, Singapore and Australia. By 1876, when the U.S. ice industry peaked at 25 million tons harvested, ice ranked next to cotton and its revenues frequently exceeded those from grain. Join ice harvesting expert, Dennis Picard as he discusses this long forgotten New England tradition.

**Wednesday
Apr 8**

7:00pm



A Culinary Journey Through the Eyes of Abigail Adams

Abigail Adams defined the meaning of a modern American woman. By using a food lens, she was not only an ordinary "dairy woman", but as a keen observer, an avid reader, an independent thinker, and an advisor. Without her contribution for her husband's political journey, the role of First Lady would be different than what we have today. Join Rosana Wan, author of "The Culinary Lives of John and Abigail Adams" to toast her culinary legacy.

Nantasket Beach Resort is located at 45 Hull Shore Drive, Hull, MA 02045

For more information: Call Jessica Renehan at (781)740-1605 x202

coming events